

BRISE MARINE



Brise Marine Blanc

IGP Méditerranée, France

PRESENTATION

Legend has it that Phoenician ships, carried on a steady sea breeze ("brise marine"), landed on the Mediterranean coast in the 6th century BC. They brought with them the knowledge of vine growing and winemaking.

To celebrate the legend, the Estandon winemakers have created this "Brise Marine" vin de pays and invite you to taste the fruit of their region's history.

TERROIR

Provence. Shallow, schist and silty soils. Foothills of the Massif des Maures on sunny hillside slopes.

VINIFICATION

Harvested by machine at night. Short skin maceration. Pressing. Thermo-regulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional temperature-controlled vinification in stainless steel vats.

VARIETALS

Clairette, Ugni blanc

TASTING

Fine character on the nose with floral notes, and a light, subtle finish.

SERVING

Serve at 6-8 °C.

FOOD PAIRINGS

This wine will pair perfectly with fish dishes, such as a filet of sole or trout with almonds.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Bordelaise Evolution					75cl	75510	3269210250187	3269210102943			
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.16	7.25	750	30.0	7.63	23x16x31	120x80x138

ESTANDON
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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